

# MASSACHUSETTS PLOUGHMAN



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MASSACHUSETTS PLOUGHMAN  
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### AGRICULTURAL.

#### Island Sheep Husbandry.

When a crew of sailors are cast away upon one of the many bleak islands off the coast of Maine the newspapers are filled with stories of their sufferings, but it seldom occurs to any one to sympathize with the helpless flock of sheep that are left on these islands all the year, with no shelter from the fierce heat of summer or the awful storms and cold of winter. For many years this practice of herding sheep on the coast islands has been followed by breeders who live on the mainland, because the islands are the cheapest pastures to be had. A breeder can hire an island for a trifling sum, or buy outright for very little money—\$150 to \$300—and the sheep need no fences for the simple reason that they cannot get away.

On the coast of Maine, from Kittery to Eastport, are about 1500 islands, and most of them are but a few acres in extent and almost barren. Some few have been purchased by wealthy people and turned into private summer resorts, but the majority are fit for nothing except to add picturesqueness to the scenery along shore. In summer the sheep pastured on these islands manage to keep from starving by browsing on the scanty and tough grasses, but on most of the islands there is no fresh water, and the animals would die of thirst but for the heavy dew that falls early in the morning. The sheep must drink before sunrise or not at all.

The privations of the island sheep in summer, however, are as nothing compared to their sufferings in winter. Some of the islands are partly wooded, and in some instances the owners of the sheep have provided lean-tos, or sheds, for shelter, closed to the north and east and open to the south and west, but in most cases there is neither natural nor artificial shelter, and the little blizzards of the Atlantic sweep the little rocky islands from end to end. Fishermen who have visited these islands in winter time for the purpose of supplying themselves with a carcass of mutton have found the sheep huddled in close groups, with the rams on the outside and the lambs tucked in between their mothers. In this huddling together the poor beasts find their only protection from the ugly weather on many of the coast islands. In winter the islands are often covered deep with snow, and then the sheep are put to their wits' end to get anything to eat.

One of the sheep islands off the Hancock County coast last winter found pathetic evidences of the animals' battle with hunger—the snow for acres had been carefully pawed away in order that the sheep might get at the frozen roots of grass.

In the extremity of hunger the animals have in many cases gone to the shore and eaten their fill of kelp and seaweed, which often makes them deathly sick, and in their pursuit of this poor food hundreds of sheep have been drowned, being caught on outlying ledges by the rising tide. Last winter has but one advantage for the sheep over summer—if there be no water, there are snowdrifts, and the animals can suck plenty of water from these.

In the course of years the island sheep become as wild as Andean goats, but they seem never to gain in hardness sufficient to withstand the severity of the winter. Every spring, when the owners come to shear the flocks, they find little heaps of bones scattered thickly about, where the lambs have frozen to death or the yearlings, even, have died of exposure and starvation. Last winter a flock of 100 sheep huddled together under the lee of a high cliff to escape the fury of a great storm; an avalanche crashed down from the height, and in the following May 73 skeletons whitened the valley.

This condition of affairs has existed for years, but nothing has ever been done to put an end to the barbarity. The owners of the sheep say that they can better afford to lose 10 per cent. of the flocks annually than to provide them with good pasturage and care on the mainland. The number of sheep on the coast islands is estimated at about 20,000, and it is certain that 2000 die of hunger, thirst and exposure annually. From a

"business" point of view, this seasonal sheep husbandry is a nuisance, but the brutality of it has at last aroused the Society for the Prevention of Cruelty to Animals, which has lately received many complaints, and it is likely that something will now be done to enforce better treatment.—N. Y. Tribune.

#### Raising Pigs.

Fall pigs need a little more care in raising than spring pigs. They may be as vigorous and healthy, but the weather is not as favorable for their making a thrifty growth, and they need warm quarters, with clean and dry beds, yet they should be so kept that they will have pure air and an opportunity to take exercise when the weather will allow.

They should have an abundance of good nourishing food, and the sows should be well fed until they can eat at the trough. Do not feed her too liberally at first. She should have but a little thin slop for two or three days after she farrows, but from that time she should have as much good wheat middlings as she cares to eat, and if there is skim milk to add to it, so much the better. This will induce a good milk flow, but the little pigs should have a trough of their own when about three weeks old, where they should be fed with the same food three times a day or oftener at first, taking care not to overfeed. She should wean them when about eight weeks old, and then she will be in condition to be served again for her spring litter. Keep her in a thrifty growing condition, but do not fatten her if a good litter is wanted in the spring. A mother who has the pigs can go to the pasture in the winter a little good ear-rot clover or rowen hay should be given them every day, though when this was not at hand we have found oat hay to make a very good substitute.

If we were buying hogs to fatten we should prefer those with rather fine bristles and not too many of them, as we have found such ones to usually fatten more easily and to be finer boned, but if we were looking for them for breeding purposes, wanting large litters of strong pigs without any regard to their quality, we would want them to have plenty of coarse, heavy bristles. Such hogs are more vigorous and stronger, as they have reverted back nearer to the type of the wild hog, or the half wild that used to roam the woods, seeking no shelter but the trees, and finding their food in the acorns or nuts, and the roots that they dug from the ground.

But when one raises pigs he wants good pigs that will fatten well and readily, even if there are not as many of them, and if they need better shelter and better care. But if one can combine the two qualities of prolific breeding with strong constitution and ease of fattening, he would have very near the ideal hog for the farmer. We think this can be done by having one of the parents of the coarse boned, heavy bristled sort, and the other of a finer boned and fine bristled variety. We should prefer the male to be the coarser animal, as having a more masculine appearance, but if one could get a pair of such animals, one would go to the other extreme for the boar.

It might not be necessary to make this violent cross every year, but an occasional outcross when we found the pigs getting so fleshy bred as to be feeble at birth, or so coarsely bred as not to fatten well. In line with this it may be said that some of the Western breeders, whose favorite hogs are the Poland Chins, have found an advantage in a cross with a large Yorkshire, giving a larger pig, with heavy frame, and yet retaining the fattening propensity of the Poland Chin.

#### A New Remedy for Fistula.

The mortality from fistula among cavalry horses during the latter part of the civil war was very great. But few, comparatively, of the army veterinary surgeons were able to treat severe cases successfully. An article written by a veterinarian and published in the *Journal of Comparative Medicine* describes a new method of treatment, which he claims has proved very successful. His story is as follows:

"It has been a long felt want among veterinarians to find some remedy which would be useful in cases of fistula that would be of a less irritating nature than our caustics and still have a stronger action than our mild antiseptics, writes a veterinarian in the *Journal of Comparative Medicine*. Being in the region where fistula is very common, I came in contact with a great many cases, and as a result have tried every treatment that I could possibly think of, and cannot say that I have met with great success."

"Having by a mere accident come in possession of protargol, I gave it a trial, and found it to be just the thing for such cases. It is a yellowish light powder, soluble in water, and is a derivative of silver. Although not as irritating as nitrate, it still has the same action as the boric acid and antiseptic."

"As it may be interesting to some of the readers, I will describe a few cases in which I used it and show how it acts. On Jan. 24, I was called to see a roan mare, four years old, with a very bad case of fistulous withers, having been caused by a heavy team saddle, and had been standing about two months. The withers were swollen on each side to the size of an ordinary ham, with an ugly running sore on the top, from which came a very fetid discharge."

"After making an opening at the bottom, I inserted a seton and a few plugs of bi-chloride of mercury and nitrate of silver, which gave me an abundant discharge of pus in about 10 hours. About this time I came to the conclusion I would use my protargol, and on the following day I started to syringe the wound with a solution as follows: Protargol, 10 parts; glycerin, 50 parts; water, 40 parts.

"This was injected three times a day, and hot woolen rags were laid over the wound every hour. On Feb. 1, the swelling had gone down considerably and the discharge was less fetid. On the 10th she was able to drive, and on the 15th was entirely well, and as yet there has been no recurrence."

"A gray horse, belonging to a local firm, came to the hospital with fistula which seemed to be one mass of pipes; I made an opening at the bottom, and into this I injected the above solution, and was surprised at the amount of pus brought out. I continued this three times a day for three weeks and its effects were wonderful, as it dried up the fistula and healed the wound in just that time."

"Although not generally classed as fistula, I consider a quitor just the same, and

it all along the line of the railroad at \$1.30 per hundred pounds. The winter season is the time for the farmer to make money, with all conditions favorable.

P. E. WATTS.  
Des Moines, Iowa, Nov. 19.

#### Intelligent Cross Breeding.

Not a little of the trouble in grading up herds of live stock comes from indiscriminate and ignorant cross breeding. New blood is necessary for every flock, and some introduce it with a vengeance. That is, they cross with about everything that comes along. They seem to take a certain amount of pleasure in introducing the blood of nearly every breed—good, bad and indifferent—into the flock. So as will defend



PRIZE BERKSHIRE BOAR.

meeting with good success in a late case, I shall add to the list. On Feb. 1, I was called to see a horse which had suffered from a moist corn, and as a result of this had opened at the top of the foot, from which the flow of pus was constant. I removed the shoe and pared out the corn, giving it a free opening, after which I ran a seton from the bottom to the top of the foot. I then gave it a covering of the powdered protargol, and injected the solution in from the bottom three times a day. Under this treatment he progressed nicely, and in three weeks was entirely well.

"In all these cases the regular course of internal medicine was administered, and all I claim of interest is the action of this solution on fistulous tracts, and to those who have such cases it would be well to try it as in every case in which I have used it, my success was greater and more permanent and in less time than any other treatment I have ever used."

#### New York Notes.

For a week past we have had snow enough for sleighing in the northern part of Lewis County, and such has also been the fact in portions of Jefferson County. The snow fell a depth of two to four feet; and, in consequence, travel and railroading were greatly impeded for a couple of days. At this writing the water, in western and southern parts of the State, is beginning to freeze, and it is feared that the snow will be as fast as it came. Farmers who have been troubled for their usual supply of drink and water for family and stock are rejoiced at the prospect of water from the melting snow. Many wells are still without water.

Our local buyers are shipping all kinds of stock, including cows, calves, sheep and live hogs, to the eastern markets. Our dealers are now getting in their winter supply of apples. Two carloads of apples arrived at Cortland last Saturday, part of which came in crates for want of barrels, which latter are becoming scarce in the fruit-growing regions. These apples will doubtless sell, at present, for \$2 per barrel. Two crates hold a ton and a barrel.

A large quantity of potatoes have been shipped during the fall from several shipping points in this county. They have been purchased by our local buyers for from 30 to 35 cents per bushel. This does not leave a large margin for the producer. Last year a great quantity of potatoes throughout the country went into the cellars with hopes of better prices for them in the spring. Disappointment prevailed, and many farmers were obliged to feed out, or get rid of their potatoes at any price. A large quantity of older is being made which sells at seven to eight cents per gallon.

Hay remains in good condition, while good oat straw fetches \$6 per ton delivered. Farmers will feed closely the coming winter, as the hay crop was not over abundant in all sections.

A large quantity of cheese still remains in the country unsold. The price for some time past has not met the expectations of the factory men, and consequently they have held for higher prices with a not very flattering prospect of advance, as the cold storage plants still contain a large proportion of the cheese which was purchased earlier in the season.

Cold storage during the summer tends to keep the price up for cheese, but later on buyers like to unload much of this cheese, and prices will not advance for the cheese remaining in the factories, to a great extent, until later on in the season. The factories about here have nearly all closed for the season.

As winter dairying is carried on to a great extent among the dairymen of this section, during the past few years, all within reach of the milk stations are delivering their

though there are very few rich men. She annually supplies the British market with more than 1,000,000 hundred weight of butter and the same amount of bacon, about 200,000,000 eggs, and scores of thousands of pigs, cattle and horses.

Surely we might take example by this. This province might equally well be brought into existence in England. But it never will be, so long as our wretched system of education prevails in villages, so long as villagers are divorced from all property in land, and so long as village life remains the dull, dreary thing it is. Let any one only consider what might have been done for the rural population at home with the £200,000,000 that have been spent in relieving the oppressed millionaires in the Transvaal.—London Truth.

#### Wintering Young Cattle.

The wintering of yearlings has to be carefully done. They need close attention and good care. At no time in the animal's life may they be more easily spoiled than when taken in for the first winter feeding.

They need rather more nourishing food than older animals. They may also be changing teeth during the winter, and that has to be watched and suitable provision made for well-out food.

The food for the whole stock is cut and mixed. Corn cut moderately green, shocked and housed when dry enough is used for part of the ration, while chaff or cut straw makes up the coarse food. This is fed twice a day—at six in the morning and five at night. At noon a ration of roots is given, and these are sliced only for animals teething.

With the coarse fodder is the corn, at least fairly well matured.

For the yearling, instead of the straw, cut oats or clover hay is substituted twice a week or oftener, as may be required.

As the winter advances the supply of dried corn becomes exhausted and silage is substituted for that part of the ration, and with it is used a small feed of chopped oats two parts, bran or shorts two parts and chopped peas one part. This is sprinkled upon the coarse fodder at the afternoon feed.

As the winter advances and springtime comes nearer the roots, which have been white or yellow turnips in the fall and sweedes by about Christmas time, merge into mangels, which are best in the springtime.

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and thawing is one of the causes of dysentery among them.

He also says that a first swarm with which the old queen goes does not usually fly high or far before clustering, while after swarms with young queens may go 30 feet high, or perhaps make a flight of a mile or so before clustering at all, and often fly so rapidly that one would need to be well mounted to follow them. He has positive evidence that in some cases scouts go out and select the new home and prepare it for occupancy. Even in such cases they may stop and cluster to rest their queen, who probably has not tried her wings for a year. If then they are hived, and things are to their liking, they will remain; if not they will leave and are apt to go farther the next time.

We think none of these rules are invariable, any more than the one that a swarm will not go out until new queen cells are capped over, which we know is not always the case, or cases to which he refers as contrary to general rule, that only one queen goes with a swarm. He says that many beekeepers have known several queens to go with one swarm, and that more rarely two queens may be found in one colony, and both laying eggs. Where bees gather in a large cave, such as are sometimes found, the number of bees and the amount of honey would indicate several queens there, though they may have lines of distinction between the colonies.

The colonies should all be examined before winter to see if there are queens in all of them, and where there are not the swarm which has lost its queen should be united with another which has one, unless a good queen is at hand to be introduced. We do not care to put in a new and untried queen as late as October. It is the September and October broods that form the winter colonies, and we want to feed them then if they are not getting honey from the goldenrod or other plants, so that they will have plenty of October brood. Then they will winter well if in any decent place, whether it be a cellar or out of doors protected by chaff hives. In feeding use no cheap sugar or scorching syrup, nor any fermented honey, and place it so that no other bees can be attracted by it but those for whom it is intended. A good colony with 30 to 35 pounds of honey stored before the winter begins and in chaff-covered hives, out of doors, is better than a half dozen weak ones that have barely enough to live on, in a cellar, because it will prove more profitable next summer.

There are not many places in New England where we should think a person could make a living out of beekeeping alone. There are not enough of the nectar bearing plants to warrant one to keep a hundred colonies, or at least we do not know of such a place, and to support a family on a less number might prove a doubtful experiment. Let the western and the southern beekeepers go into it as a specialty if they please, but we will say that nearly every farm could carry from six to 20 colonies with but a little time taken from other work, and the honey they would make in a favorable season would be an addition to the luxuries of the family. It is able and to the income from the farm. And we believe the bees in some sections are needed to pollinate blossoms of the fruit trees and in the vegetable garden.

Probably the worst insomnia on record is that of the bee, if it is true, as said by some writers, that the working bee does not sleep during the six or seven weeks which it lives after it begins storing honey. It is no wonder that they die young. But we do not believe this. We cannot say that we have ever seen a bee asleep, but we think they take rest when even the honey flow is at its best, and then they prefer to take it in the heat of the day when they find the least nectar in the blossom. They work during the night in building their comb, and they prefer darkness rather than light even for their best deeds, as may be seen by the pains they take to cover a slab in the side of a hive if the shutter over it is not kept closed most of the time. This is because the honey will crystallize if exposed to sunlight, and thus become unfit for feeding to the young brood.

We think it requires more care and a better knowledge of the business to successfully winter bees in a cellar than out of doors. If the hives are packed around with cushions of chaff, and have food enough for the colony there is little difficulty about wintering them on the summer stands. Give them ventilation in the hive but not so much, and narrow up the entrance so that not more than two or three bees can pass at a time, and with 30 pounds or more of good sealed honey to a colony they will not need to be disturbed until spring, and should not be. When a warm spell comes in winter the entrance may be widened a little and they will take their cleansing flight and go back safely. A cellar may be too warm or too damp, too dark or too light, and there is a difficulty about deciding when to take them out, as they are more sensitive to cold than those out of doors all winter.

Fredericksburg, that took a passing record of 2.12 at Sacramento, Cal., Sept. 11 last, is a chestnut gelding, 15 3 hands high, got by Nephew Jr., and was foaled in 1898. His dam is Minnie Hubbard, by Hubbard, thoroughbred son of Planet; second dam, Santa Clara Belle, by Woodburn, thoroughbred son of Lexington; third dam, Cricket, by Ransom, thoroughbred son of imported Glencoe; fourth dam, Lady Bell, by thoroughbred Williamson's Belmont, and fifth dam by Lane, thoroughbred son of American Eclipse. Fredericksburg is the fastest of the get of Nephew Jr.



### Dairy Notes.

**It costs something to shingle or clapboard**

### Butter Market.

**Hood's Sarsaparilla**  
Promises to cure and keeps the promise. No substitute for Hood's acts like Hood's—be sure to get Hood's.

so some local. \$1.20. Spanish 75 to 85 cents a box. Red dozes and 75 cents to \$1. Radishes 40 to 50 cents a box. Cucumbers in better supply at \$7 per hundred. Hot house tomatoes scarce at 30 to 35 cents a pound. Celeriac rather quiet at \$4.50 to \$5.50 for 3 dozen boxes. Southern peppers bring \$2.50 a box. Squash are a little short this week, ranging \$2.00 to \$3.00 a ton for Hubbard, \$1.12 1/2 for Marrow a barrel, and \$1 to \$1.25 for Turban and Bay State.

Cabbages are in fair supply at 75 cents to a barrel, with cauliflower short at 10 to 15 cents each. Broccoli 10 to 11 cents a barrel. Cauliflower at 10 to 11 cents a barrel.

Lettuce \$1 to \$1.50 a three-bunch box, spinach short at 30 to 40 cents a bushel, and egg plant 40 to 50 cents a box, and egg plant 40 to 50 cents a box. Parsley 25 to 30 cents a box.

**Winter Rhubarb.**

Do you like rhubarb? Do you remember how pleasant it seemed in the early spring days when nothing like it was to be had? You'd it be pleasant to have it even earlier, when the first spring fever comes on or as winter begins to slacken its grip? Can you see two or three hills from the garden? There ought to be plenty there so that they will not be missed. If so, go and dig up some rhubarb, or even a hill, at the foot of the garden, or the ground freezes. Let it lie on top of the ground, exposed to the wind, until thoroughly frozen, then take it to the cellar, banking a little moist earth around the roots. Some of the weaker towns and roots may first be trimmed away, since they will not produce good

### Butter for Export.

have long been known. An infusion of parched corn, or corn coffee, has met with some favor in the household as a drink for the invalids, etc. Parched wheat, pear, beans and cornbobs, as well as sweet potatoes, cut into small pieces and dried and parched are also been used. Such drinks are usually resorted to in times of scarcity, or when, for one reason or another, it is not possible to obtain true coffee. Chicory is now a well known substitute for coffee, although it is generally used mixed in larger smaller proportion with true coffee, and many such mixtures are preferred to coffee alone, as the chicory is thought to improve the flavor.

There has recently appeared on the market a considerable number of coffee substitutes which generally claim to be made

## GEMS OF THOUGHT

For tickets and information apply at any  
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**D. J. FLANDERS,**  
**Gen'l Pass. & Tkt. Agt.,**  
**BOSTON.**

## GRINDERS

### Ear and Shelled Corn, Oats, Rye, Etc.

to a medium degree of fineness for feeding purposes. Crustier roll crushing than the other and of greater capacity. The rollers are made of the finest material to produce either fine or coarse grinds. **FINE PLATES are for ear corn, and COARSE PLATES are for shelled corn.** The **COARSE PLATES** are of a special design, in which coarse chop feed is wanted and grain is broken up for stock.

### Crushing Ear Corn

To prepare it for a trench row or any other method of planting, the ear of corn should be run with 1 to 1 1/2 h. p. or power wind mill. In agricultural districts, made of steel and iron. Trencher breaks full of corn and is the best thing you can get for the money. **Best proposition.** Send for free catalog giving full description and prices.

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### Practical Poultry Points.

### Rhode Island Turkeys.

## ECZEMA.

Doctor Pierce's Pleasant Pellets are powerful aids to the cleansing of the clogged system. By all dealers in medicine.



Game is still short, but in fair demand. With prices quite steady. Grouse in fair supply at \$1 to \$1.25 a pair for dark and 80 cents to \$1.10 a pair for light. Quail in little better supply at \$2.25 to \$2.50 a dozen or choice, and \$1.25 to \$1.75 for common to good. Wild duck are now in good supply and in fair demand, but generally small. Mallards are \$1.50 to \$2.50 a pair, red-necked 1.25 to \$1.50, black 80 cents to \$1.00. Mallards 75 to 90 cents, widgown 75 cents and teal 50 to 60 cents. Plover are still scarce at \$3 to \$3.50 a dozen, snipe \$2 to \$2.50, and reed birds 25 to 30 cents. Venison remain steady at 12 to 14 cents whole and 18 to 20 cents for saddles. Rabbits 10 to 12 1/2 cents.

### Orchard and Garden.

With lettuce sown in a greenhouse Jan. 15, half the plants were taken up, and re-planted in the same place in the usual method of transplanting. The entire crop was cut and weighed March 23. The average weight of those which were not transplanted was 4 grains, while the others averaged 36 4 grains. This was a gain of 16 2 per cent in favor of the plants that had not been transplanted.

**Flowers for Winter.**

### Flowers for Winter.

Now is the time when the housekeeper, who wishes her rooms to look attractive when old Boreas is first prepared for flowers in the winter. First, order a dozen or two paper flower pots, at 25 cents per dozen. They are made of Neponset waterproof fabric, very light and durable and of a pretty terra-cotta color. Fill these with tulips. The yellow and white Piceote tulips are best for the house. They are larger and more numerous than the others. They have a distinct border of bright crimson around every petal. You will want one or two Tulipa Greigii; the great leaves are spotted with black. It is like a torch in a dark night, for its flower, which is very large, is of a clear, brilliant scarlet, unlike any other tulip, and will brighten a whole window. The little Duc Van Thols

will bloom very early; they come in violet, orange, rose and more brilliant shades. Any of the common single tulips are good for forcing; the double varieties are very uncertain, and the sweet scented tulips have also been, with me, the bane blighting before opening. Pot the tulips and set in a cool, dark place till wanted. Bring them up, one by one, or more, as you please, and water and give sun gradually and await development. On a cold winter's day you will have no idea how bright one pot of tulips can make a room.

For a cool room, one kept just above freezing, a whole window full of petunias will, when ones started, if properly watered, give you an abundance of pretty flowers of many colors. One of the loveliest displays of petunias I have ever seen was from large boxes of these plants kept all winter in a chamber over a room with a fire day and night, the only heat coming up through a register.

For a warmer room, a red or white *Swalsonia* is easier to grow than a *Geranium*, thriving in any soil or window. It has beautiful fernlike foliage, for one thing, and it is almost always in blossom, for another. The blossoms are the shape and nearly the size of sweet peas, appearing at the axils of the leaves. The dark red with white blotches is showy, the pure white very pretty; price, twenty-five cents. It has stood the test of years, and is as pretty as the catalogues declare.

For a companion try the Giant White Centaurea Snapdragon. It comes in pure white, with a lemon-tinged throat, or a beautiful canary yellow. The flower stalks resemble the gladiolus and grow very tall. Its habit is compact, and it is a perpetual bloomer. The Snapdragon is a beautiful flower, although it has had some strange names, such as Teufel's Band, Dr. Vill's Band and Calves' Scent. M. de Brand, from a fancied resemblance in the seed vessel to the nose and mouth of a calf. Mr. Dyer in English Folk-Lore, speaks of the supposed supernatural influence of this flower in destroying charms; and Vogel refers to the same thing, but its present power and charm

—The shipments of leather from Boston for the last week amounted in value to \$164,413, previous week, \$180,882; similar week last year \$522,120. The total value of exports of leather from this port since Jan. 1 is \$8,654,807.

**Breeding and Feeding Poultry for Profit.**  
A condensed practical encyclopedia of profitable poultry-keeping. By 28 practical poultrymen. By H. Jacobs, Henry Hale, James Rankin, J. M. Drew.

**Answered**—In short, this is the best book for all who love "the little American hen" that has ever been written.

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**48 Page Illustrated Book, Telling How to Do It, and All About Profitable Poultry Raising.**

Containing Chapters on How to Make \$500 a Year Keeping Poultry; Poultry Yards and Houses; Choice of Breeds; Care of Poultry; Setting the Hen and Incubation; Hatching and Care of Chicks; Patented and Preparing Poultry for Market; Diseases of Poultry; Ducks, Geese and Arks; Upsetting; Receipts and Incubators; use of Green Bone for Poultry, etc.

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**Terms; \$1.00 per annum in advance.**  
 [Specimen Copies free to any address.]  
**The Household Companion**  
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No book in existence gives an adequate account of the turkey,—its development from the wild state to the various breeds and complete directions

No book in existence gives an accurate account of the turkey,—its development from the wild state to the various breeds, and complete directions for

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ck, and as raisers of turkeys for me

The prize-winning papers out of nearly 100 essays submitted by the most successful turkey growers in America are compiled, and there is also given one essay on turkey culture from different parts of the world.

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Stately Illustrated. Cloth, 128  
Price, postpaid, \$1.00.

**Ploughman Boston.**



# MASSACHUSETTS PLOUGHMAN

BOSTON, MASS., DECEMBER 1, 1900.

It is said that such weather as we have had this autumn affords horses even sooner than it affords humanity.

Sir Arthur Sullivan is dead. No other composer has ever so combined a finished musical technique with a musically expressed sense of humor.

A daily paper publishes a special despatch from Lynn, bearing the important news that there is likely to be no immediate change in the styles of footwear.

Joseph Jefferson has said many true things, but none truer than this, "Idealism is the mainstay of the drama and poetry; it always has been and it will last forever."

Writers will be safe from public curiosity meddlesome with other people's business only when they return to the editorial pen a settled conviction of its own dignity.

John Phillips Saxe finds in the reception of his marches at the Exposition a test of American art when it seeks to its own Americanism. There are those who hope that this is not a final test.

The death of Mr. Hoyt writes late at the end of a life of genuine usefulness. A true artist in the art of amusing his contemporaries; a kindly gentleman in the art of discovering and keeping his friends.

A new fuel is advertised, clean, smokeless, odorless and cheaper than coal. The man who loves his open fire will be tempted to investigate, even while he says to himself, what's the matter with hard wood?

The "K nucky" knocks carelessly around the harbor while Uncle Sam makes his next demand upon Turkey for that long promised indemnity. Battle ships are easily the big brothers of the consular service.

The deep-sea tale of the bark Latona sighted off her usual course, obstinately deaf to signals, and manned by a crew known to be at loggerheads with its skipper, lacks only the Jolly Roger at the masthead.

With so many houses all around us it is not amiss that we should have expert instruction in the science of looking at them. Indeed, architecture is, of all the arts, the most constantly in evidence; therefore it most needs the checkrein of well diffused good taste.

Longfellow's dreams differed from those of most literary workers, if the Daughters of the Revolution are to be trusted, in that they produced practicable copy. Literary men tell you that they dream very wonderful dreams, which are anything but wonderful when reduced to cold type.

The football season is over, but the good old game of bowling is just in its yearly infancy. It is to be noticed that the revival of the game has come slowly into its present prominence, and its position is probably all the better established for that reason. And the outcome is so simple and within reach of everybody.

The town of Falmouth has a scheme of its own to meet the difficulty of collecting taxes from non-residents on land held for speculative purposes, but not in actual use. The plan, as we understand it, is to put the poor people of the town in temporary possession, thus making the land pay its own back taxes.

That the Paris public enjoy a lecture as a curio rather than a theatrical performance, and goes at five in the afternoon to the theatre to hear readings from the poets, is good reason for the fact that Paris is the centre of the world of art and that no other capital can even vaguely dispute the title with her.

A gentleman of Pennsylvania has made for his own worship a collection of gods, some of them bearing resemblances to departed Pennsylvanians. Well, and why not? Many a man with so much time upon his hands would have devoted it to the worship and adornment of his own image, which is certainly a narrower religion.

The Alabama woman who, having been jilted, took oath never again to leave her chair and kept it, sacrificed dignity to a feminine notion of consistency, and probably failed to make her point for that very reason. The faithless swain may well have felt some twinges of conscience at the thought of her, just sitting there. So much for the beginning; after a while conscience could hardly fail to be saddened by annoyance at the thought of her, still sitting there.

Without doubt the United States is now the richest nation on earth. This is due largely to its superior natural resources and to the inventive genius and industrious habits of its people. Dr. L. G. Powers, chief statistician of the Census Bureau, declares that the present census will show that the American people in the last ten years have saved the astounding sum of \$25,000,000,000. The actual value of the country now amounts to \$90,000,000,000.

Aunt Jemima has cooked ornaments into dozens of different dishes to show Parisians and Europeans generally what wholesome food cornmeal is if properly prepared, all looking to the creation of a larger market there for the great American product. At the close of the Exposition Mr. F. W. Peck, the American Commissioner General, presented to her a handsome silver medal in recognition of efficient services. Her speech in response was no doubt interesting and quite appropriate.

The sale of the McKee Library shows how the value of wine is not the only thing that increases with age. The Thomas edition of Poe's "Tales" brought \$2000. It was sold to a New York dealer and it seems fair to conclude therefore that the next value of the book may reach even a higher figure. Poe's own copy of the celebrated "Raven" brought \$610, a price considerably higher, doubtless, than the original owner would have been willing to sell it for.

China seems to be a great egg consuming country, not alone for edible purposes, but also in the manufacture of albumen. The first albumen manufactory in the far east was established in Hainan; this factory used

about 1,000,000 eggs daily, but was burnt down by the natives. Later, a German firm started a factory at Wuhu, where ducks' eggs were very plentiful and cheap. Other factories have since been established, and there are now about six in China, five being in German hands and one in French, but the industry is no longer so remunerative as at first. A thousand eggs yield from 13 to 15 pounds of albumen, which is sold for about 75 cents per pound. This albumen is used throughout the world, principally in photography.

Mr. B. T. Galloway, who has undertaken the charge of the extensive ornamental grounds of the Department of Agriculture, is now making preparations to have them in a very handsome shape this coming spring. During the past month the gardeners have removed all the old floral designs, which were so familiar to the employees of that department, and now the planting of fresh grass seed has begun. Mr. Galloway hopes to make the grounds contain the very finest specimens of the landscape gardener's art that it is possible to have. The object of this, he stated, is to educate the numerous visitors to the National Capitol in the methods of landscape gardening, and offer to them an incentive to try to imitate what we have accomplished.

It is by the sale and export of its surplus products of the farm, the furnace and the mill that a nation is made rich, not alone by what it consumes at home. October exports have broken all monthly records in the history of the commerce of the United States, and the ten months of 1900, ending with October, also break the record of exports for the corresponding period of preceding years, and give assurance that the calendar year 1900 will show the largest exports in history of our foreign commerce. The year 1900 will for the first time in the history of our commerce show an export of more than \$100,000,000 in value in every month of the year, while for the first time a single month, October, 1900, passes the \$150,000,000 line.

**Down with the Cow-Boarder!**  
There are two varieties of cows. Note carefully:

1. The cow that gives more than she eats.
2. The cow that eats more than she gives.

Which variety would you prefer in making up a dairy herd? Which variety do you actually have?

Now there is no difficulty about telling the cow of one class from the cow of the other. There used to be; but there isn't now.

The Babcock test does it. The apparatus consists of a small scale, a Babcock test and a little gumption.

By testing each cow separately a man can soon tell which ones are paying a profit and which are merely boarders. When feed is scarce and high, as it is in some parts of Vermont, dairymen will find it more than usually necessary to weed out the boarders.

Most creameries will make the tests for patrons free or at a nominal cost. The Vermont experiment station will make the analyses free when requested; samples be properly taken. Or the dairyman can make the test for himself with the apparatus described above. It is not necessary to weigh the milk of each cow every time she is milked, nor to test as often as a creamery does. It may be weighed but two or three days in a month. Sampling and testing may be done only twice a year, but the samples must be taken properly and at the right times to amount to much. When the cow is about four to six months along in milk, two composite samples should be taken. The average of these will generally be close to the average which would result from frequent sampling. The milk weights, multiplied by 15 or by 10, as the case may be, will give an approximation to the milk yield; and the pounds of milk multiplied by the per cent. of fat and divided by six will give a close idea of the pounds of butter the cow will make.

**Important Farmers Meetings.**

The public winter meeting of the Massachusetts State Board of Agriculture will be held at Horticultural Hall, Worcester, Mass., Dec. 4, 5 and 6.

Among the important lectures will be the following:

"Birds Useful to Agriculture," illustrated by stereopticon, by E. H. Forbush, Ornithologist to the Board.

"Some Lessons of the Census," by Dr. Henry S. Pritchett, President Massachusetts Institute of Technology, Boston.

"Fungus Diseases," by William C. Sturgis, Ph. D., botanist, Connecticut Agricultural Experiment Station.

"Stable Ventilation," illustrated by stereopticon, by Dr. James B. Palmer, professor of veterinary science, Massachusetts Agricultural College.

"Sheep Raising in Massachusetts," by Mr. Frank P. Bennett editor of "National Wool and Cotton Reporter," Boston.

"Farm Law," by M. F. Dickinson, Jr., of the firm of Dickinson & Dickinson, Attorneys-at-law, Boston.

All lectures will be followed by discussion, in which all persons present are invited to engage.

The annual winter meeting of the Connecticut State Board of Agriculture will be held at New Haven, Ct., Dec. 11, 12 and 13.

Among the important lectures will be the following:

"Higher Education and the Welfare of the Country," by President Arthur T. Hadley, New Haven.

"The Farm as a Home," by Col. James Wood, Mt. Kisco, N. Y.

"The Study of Natural History," by Dr. W. C. Sturgis, New Haven.

"Some Modern Conditions in Dairying," by Hon. William D. Board, Fort Atkinson, Wis.

"Experimental Inquiry upon Milk Secretion," by Prof. Charles D. Woods, Orono, Me.

"Lessons of 1899 and 1900 in Pomology," by J. H. Hale, South Glastonbury.

"Some Aspects of the Forestry Problem," by Dr. J. F. R. Shrook, Harrisburg, Pa.

"What Constitutes a Dairy Farm," by Hon. William D. Board, Fort Atkinson, Wis.

"The Farmer in Public Life," by Col. N. G. Odell, New Haven.

"Rationalism of Farm Life," by Mrs. C. W. Pliskot, New Haven.

After each lecture there will be an opportunity for questions and discussion. All interested are invited to be present and engage in the discussions.

The Maine Board of Agriculture will hold a State Dairy Meeting in City Hall, Augusta, Wednesday, Thursday and Friday, Dec. 5, 6 and 7.

Among the important addresses will be the following: "Our Dairy Work," by Prof. G. M. Gowell, Professor of Animal Industry, University of Maine, followed by a talk

on "Utilizing the Waste Products of the Dairy," by J. A. Roberts of Norway; "The Formation and Work of the Massachusetts Dairy Bureau," by George M. Whitaker of Boston; "The Next Step in Providing Education for the Farmer," by Dr. W. H. Jordan, Director of New York Agricultural Experiment Station, Geneva, N. Y.

"Some Recent Investigations on the Secretion of Milk," by Charles D. Woods, Director Maine Experiment Station, Orono. A lecture will be given by Hon. H. O. Adams of Madison, Wis., dairy and food commissioner of Wisconsin, and there will be addresses by Hon. Z. A. Gilbert of Greene, F. S. Adams of Bowdoin and Prof. G. M. Gowell of the University of Maine. A cordial invitation to be present at the meeting is extended to all. Questions are always in order, and it is hoped that members of the board and others interested in the work will participate freely in the discussions.

**The Blood of Our Stock.**

There is a common saying that we live by our blood and on it, and if the blood is pure our systems thrive; if too rich we break out in disease and suffer, but if just right at all times we enjoy perfect health. This is so true that physicians try to get at the root of all diseases by purifying and feeding the blood. If this is kept in good condition and in healthy circulation most diseases will be thrown off and the system thereby will be saved many sufferings.

A good deal if not all this practical wisdom is applicable to the live stock which we raise on our farms—the cows, pigs, sheep and poultry. The blood is the all-essential element of their life, and if it is bad the animals will get out of order and then the door is thrown open for all sorts of physical disorders. There is hardly a disease that cannot be traced back directly or indirectly to the blood. Even the colds which the animals suffer with would never have been contracted had the blood been all right. If the blood had been pure, rich and in good circulation the animals would have been able to throw the cold off, or never to have taken it at all.

Consequently, we need to pay a little attention to the water time to feeding for blood and for seeing that it is all right. Richness of blood sometimes means impurity, and that is not to be desired any more than impoverished blood. Animals that are shut up in close winter quarters and fed heavily on rich foods will invariably have thick, sluggish blood which may cause fevers and other troubles. Swine cholera owes its origin to feverish, thick and sluggish blood. When turned out in the clover lot, they keep their blood cooled off, and they rarely suffer from cholera. We cannot afford to feed our stock with too highly concentrated food in winter unless we can give them daily exercise sufficient to counteract the effect of this and feed them also with roots, vegetables and other green things. If we do trouble will follow sooner or later, and then the mischief is done. It is much easier to upset the system of an animal than to correct it and bring it back to a state of good health. The danger confronts us now at this season is that of heavy feeding with not sufficient variety either of food or exercise. Neither can be neglected, and a good stock of roots is an excellent thing to begin the winter with for daily feeding.

INDIANA. WILLIAM CONWAY.

**Oleomargarine and Oleo Oil.**

The dairy division of the Department of Agriculture sends out a pamphlet which contains some interesting statistics in regard to the manufacture and sale of oleomargarine, oleo oil and filled cheese. The two first are not dairy products, but as they compete with them by being used as a substitute for butter, they are thought worthy of attention by the dairy division.

The tables of returns from the manufacturers show by the tax stamps used of two cents per pound that the business is increasing rapidly, as the smallest annual production was 32,324,032 pounds for the year ending June 30, 1899, while for the year ending June 30, 1900, the reported production was 33,730,730 pounds, an increase of nearly 5 per cent. over the production two years before.

The revenues received by the United States in like proportion from \$786,291.72 in 1890 to \$1,956,618.56 in 1899. In this year the tax of two cents a pound amounted to \$1,956,618.56. The manufacturers' special tax of \$600 per year was \$11,800. Wholesale dealers at \$480 per year paid \$71,884, and retail dealers at \$48 per year paid \$263,322. This includes some who were not in the business all the year.

The large amount made in one district was in the first Illinois, which produced in the year ending June 30, 1899, at \$39,000,000. The two cents tax and manufacturers' tax amounted to \$776,650.80. Kansas took second place with 16 per cent. of the whole production; the eleventh Ohio district was third with 12 per cent. of the whole; the Connecticut district, which includes Rhode Island, made 9 1/2 per cent., and the six Indiana districts 8 1/2 per cent. of the whole. There were that year 17 factories located in seven States, Illinois, Indiana, Kansas, Missouri, New Jersey, Ohio and Rhode Island, and in the District of Columbia.

Where did this more than 83,000,000 pounds go to? \$5,449,322 pounds valued at \$500,735 were exported at an average value of 5.9 cents per pound. The largest amount went to Germany, 1,965,555 pounds, and British West Indies took 1,537,342 pounds. Great Britain had 397,738 pounds, French West Indies 226,810 pounds, Porto Rico 204,801 and Cuba 187,706 pounds. Other West India islands, Guiana and the Central American States were very good customers. The law compels the legal charge for a barrel of a penny for an ale quart of beer at an inn, and if a greater charge was made the landlord was liable to a fine of ten shillings. Josephlyn, who was a close observer in the early colonial days, writes that "at the top houses of Boston I have had an ale quart of older, spiced and sweetened with sugar, for a groat." (The groat was the great silver penny piece issued in the reign of Edward III., equal to four ordinary pennies.) In 1647, so numerous were the applications for licenses to keep taverns, that the General Court of Massachusetts passed the following law for their relief: "It is ordered, etc., that henceforth all such as are to keep houses of entertainment and to retail wine, beer, etc., shall be licensed at the county courts, so as this General Court may not be thereby hindered in their more weighty matters." When King Philip's war had broken out in 1675, the Boston taverns had become so numerous that Cotton Mather said of that great war was by many seriously attributed to the large number of drinking houses in the colonies, where the noble red man could get his firewater at very low rates and in large quantities. The growth of taverns kept pace with the growth of the colonies, and the laws affecting the drinking habits of the inhabitants were openly disregarded. In Cotton Mather's day even drinking healths was under the ban of the law, yet this great theologian did not hesitate to have wine upon his own table, drinking at funerals, weddings, church singings and even at ordinations was a thing everywhere sanctioned by custom, and he who would not have furnished liquor on such occasions was subject to not very complimentary remarks.

more than 142,000,000 in 1899. Most of this export is in summer, and in June 1899, over 17,000,000 pounds of this oil were exported.

Over 86,000,000 pounds of oil, or about 60 per cent. of the whole, went to the Netherlands, while Germany had 28,000,000 pounds, or about 20 per cent., the other 20 per cent. being divided between Sweden and Norway, Great Britain, Denmark, Belgium and a few other countries that had small amounts.

Filled cheese is made from skimmed milk, to which also or other fats are added as a substitute for the cream taken off. This pays a special tax of one cent a pound, while the manufacturer pays \$400 per year, the wholesale dealer \$350 and the retail dealer \$12. There are now but five manufacturers of filled cheese, and they made for the fiscal year 1899 1,688,650 pounds, which was all for export. The special taxes on filled cheese from all sources amount to a little more than \$18,000. The amount made each month varies greatly, but little being made from April to December in 1899, while in the first six months of 1899 the amount per month varied from 233,830 pounds in January to 335,065 pounds in June. Previous to May, 1899, most of the filled cheese was made for domestic use, there having been in 1897 62 retail dealers in it, of whom 29 were in Louisiana and 19 in Maryland, four in Illinois, three in Indiana, Missouri, West Virginia and Virginia had two each, and New York one. In 1898 there were but 19, of which 14 were in Louisiana, and in 1899 there were none.

**More About Old Boston.**

There is no more curious or interesting reading than that which relates to the social habits of our ancestors prior to, during and immediately after the Revolutionary period. There were no clubs then in existence according to the modern idea of that institution, so that for purposes of chat and gossip and for imparting information the old inn, tavern or ale house was looked upon as it was in England at the time of Shakespeare, Jonson, Massinger and their fellow writers, as a necessary rendezvous, of which London could then boast so many. Taverns and ale houses in England were distinguished by a bush or tuft of ivy at their doors, a custom which particularly prevailed when the immortal poet was born. In "As You Like It," or rather, in the epilogue to the play, is an allusion to this practice of having bushes at the doors of inns. "If it be true that good wine needs no bush," it is true that a good play needs no epilogue; yet to good wine they do use good bushes. Bishop Earle, besides several old playwrights, alludes to the fact that a tavern is a degree or (if you will) a pair of stairs above an ale house, where men are drunk with more credit and apology." The entire furniture of these establishments, so far as the drinking room went, consisted of a table and a few stools or common chairs, with perhaps a settle or high wooden backed bench, the floor being covered with a view to cleanliness, and the tobacco rings of the church wardens, as they were called, or long pipes smoked by the common people in older times, should not defile the floor. Harrison, the ancient historian, says the English inns had plenty of ale, beer and wine; it was the custom as soon as a passenger arrived for the servants to run to him, once taking his horse, walking it about until the right state of perspiration had been reached; another conducted the traveler to his private chamber and kindled the fire if necessary; another pulled off his boots and cleaned them; then the host or hostess visited him and inquired his wants; if he ate with his host at the common table his meals cost him sixpence each or in some places but fourpence; but if he sat in his own room and commanded what meats he would, the kitchen was open to him and he ordered the meat to be dressed as he liked best and he might with credit set by a part of his dinner for the next day's breakfast. Should he object to any charge, the host was ready to alter it, which would be an innovation upon an innkeeper's prerogative of the present day. These customs were brought from the mother country in our early days, and became a part and parcel of life in New England.

There are no longer any taverns in New England as they were known to our ancestors, although such houses as the Brunswick, Vendome and Touraine are called taverns, and their proprietors innkeepers, which is a pleasant legal fiction. The truth is that such houses as we have named are in no sense taverns, but hotels, an entirely different thing. The world in moving on has allowed the venerable institution of the tavern, inn or ale house to die out, as well as all other things which have outlived their usefulness. A new order of things has taken place of the old, although we are sorry to say not always an improvement.

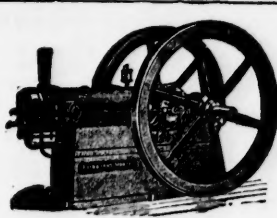
Shenston's lines must be familiar to your readers, but they will repay perusal: Whoe'er has travel'd life's dull round, Where'er his stages may have been, May sigh to think he still has found, The warmest welcome at an inn.

As far back as 1634, when the price of labor and everything else was regulated, dispense was the legal charge for a barrel of a penny for an ale quart of beer at an inn, and if a greater charge was made the landlord was liable to a fine of ten shillings. Josephlyn, who was a close observer in the early colonial days, writes that "at the top houses of Boston I have had an ale quart of older, spiced and sweetened with sugar, for a groat." (The groat was the great silver penny piece issued in the reign of Edward III., equal to four ordinary pennies.) In 1647, so numerous were the applications for licenses to keep taverns, that the General Court of Massachusetts passed the following law for their relief: "It is ordered, etc., that henceforth all such as are to keep houses of entertainment and to retail wine, beer, etc., shall be licensed at the county courts, so as this General Court may not be thereby hindered in their more weighty matters." When King Philip's war had broken out in 1675, the Boston taverns had become so numerous that Cotton Mather said of that great war was by many seriously attributed to the large number of drinking houses in the colonies, where the noble red man could get his firewater at very low rates and in large quantities. The growth of taverns kept pace with the growth of the colonies, and the laws affecting the drinking habits of the inhabitants were openly disregarded. In Cotton Mather's day even drinking healths was under the ban of the law, yet this great theologian did not hesitate to have wine upon his own table, drinking at funerals, weddings, church singings and even at ordinations was a thing everywhere sanctioned by custom, and he who would not have furnished liquor on such occasions was subject to not very complimentary remarks.

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## CASOLENE ENGINES

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Now in the early days of which we write the use of tobacco was looked upon as far more injurious than the drinking habit; indeed, the use of the weed was regulated, and the planting thereof was strictly forbidden by law. The statute as to the use of the weed read: "Nor shall any one take tobacco in any wine or common victual house except in a private room there, so the master of said house or any guest therein shall not take offence thereat; which, if any do, then such person shall forfeit upon pain of two shillings and expenses for each offence." Our authority goes on to say that two Dutchmen went on a visit to Harvard College, and became so nearly choked with the fumes of tobacco on first going into that now venerable edifice, that one said to the other, "This is certainly a tavern." It is not very many years since our city fathers passed an ordinance prohibiting smoking in the streets, against the enforcement of which public opinion took too decided a stand that it soon came to be a dead letter. It was in the reign of Good Queen Bess that the custom of taking tobacco (just as one would now say "Take a drink") was introduced into England, about the year 1586, by Sir Francis Drake, the navigator, and it met with an early and violent opposition, giving birth to a multitude of investives.

An allusion to the custom may be found in some of the plays of Elizabeth's reign. King James I., successor to the maiden queen, wrote his "Counterblast to Tobacco," in which he said, "the use of tobacco was a custom loathsome to the eyes, hateful to the nose, harmful to the brain, dangerous to the lungs, and in the black, stinking fumes thereof nearly resembling the horrible Stygian smoke of the pit that is bottomless." No wonder that our ancestors fought shy of the noxious weed, but the records of King James' reign show that that monarch liked a good cup of punch or other strong drink just as well as the next one.

In 1683 there were at least two high class taverns, or, as they were called, ordinaries, in Boston, and this latter term appears in the old writers, before the days of the Puritans. Shakespeare speaks of them, so does Massinger and Dekker, who divides them into three classes, "one where courtly knights do resort, another where the justices and younger knights are entertained, and a third where state bachelors and thrifty attorneys assemble." A curious old poem, the title of which has been lost, speaks of the following ordinaries: "The Salutation" at Billingsgate, "The Bear's Head" near London Stone, "The Mitre" in Chepe, and "The Bull's Head" and "The Wind Mill" in Lichbury, "The Mermaid" in Cornhill and others. The ordinaries and their names, as they existed in New England, were derived from the mother country.

The earliest ordinary licensed in Boston was kept by one Samuel Cole, in 1634, of whom it is stated that he was a freeman, but disbanded or disarmed in 1637. He is said to have opened a public house in Boston on Market Street, midway between State Street and Faneuil Hall, but a copy of an old deed discovered in late years gives every reason to suppose that his tavern stood the next door northward to where the "Old Corner Book Store" now is, at the northern corner of School and Washington streets. This was opposite to where John Winthrop lived, just below the Old South Church, before Spring Lane is reached.

William Hudson, a baker, kept an ordinary in 1640; he got to be quite well off for those days, and not only owned a warehouse, but a brewery on Kilby street. He was succeeded by his son William, who lived on State street, or, as it was then, King street, where the New England Bank formerly stood, on the upper corner of Kilby street. This estate was the site of the most notable tavern in the whole colony, the famous "Banquet of Grapes," which in the day of and preceding the Revolution was kept by one John Marston, whose grandson was thirty years or more ago an admiral in the United States Navy. This William Hudson was one of the commissioners appointed by the town of Boston to go to Taunton in 1674, and meet King Philip, the scene depicted in the calendar of the New England Mutual Life Insurance Company for 1900.

Can any one imagine that the tide once flowed nearly up to the door of this tavern? The water tried hard to get in, but there was a stronger and more potent element which kept it out. Then next in order came the "Evil's Arms," which was at the head of Dock square, and was managed by one Hugh Gunnison, a member of the church and also of the Ancient and Honorable Artillery Company. At one time he was allowed to sell beer only, but at the next session of the General Court he humbly prayed that he might have leave to draw the wine to be consumed in his house instead of his customers getting it elsewhere, and then coming into his place the worse for liquor. He asked this favor that "God be with him," which was not his people's grievance. Gunnison sold out to Harry Shrimpton, and it is said that the great rooms were named as they had been in English ordinaries, such as for instance, one was called the "London" and another the "Star," etc. Readers of old plays will recollect that the names of various rooms are called out upon the stage, as in Shadwell, Goldsmith, O'Keefe, and Shakespeare, call from an inner room for so much, the room engaged by the guest being as much his property for the time being as if he actually owned it. It is said that this house of entertainment was the resort of the members of the General Court during recess for their tipples. Then there was, too, the "Castle tavern" at the upper corner of Elm street and Dock square, and the "Royal Exchange" which stood just where the Merchant's Bank now stands on State street. Then, too, there was the famous "Anchor tavern," otherwise known as the "Blow Anchor." These old taverns being near the water, had a great advantage over the taverns at a distance, on account of the generous trade of the sailors in their vicinity. The "Royal Exchange" entertained the best company in the town, and here two young bloods after a dispute at cards retired to the Common and fought a duel under the "Great Elm," when Phillips killed Woodbridge, and made his escape to the West Indies by the aid of his

relative, Peter Faneuil, where he died of consumption.

**New Varieties of Grapes.**

Mention is constantly being made of new varieties of grapes which have come, if not superior, virtues to the old ones, but in opinion, it does not pay to raise these commercially on a large scale until their market value has been thoroughly tested. The fact is the grapes most in demand are the Concord, Delaware, Niagara and Catawba, with some call for the Isabella, Violette, and occasionally a few other varieties. When it is proved that a demand for any of these so-called new varieties, for the eating public has not yet cultivated any taste for them, and it seems satisfied with the four or five varieties now in general use. Of course if some of these new grapes should prove far superior to any of the old varieties there would be a call for them, and they would soon find an outlet. But at present they are sold to the wine merchant in trays at less than two cents a pound, sometimes as low as one cent. It is not because they do not possess good qualities, but because they have not proved themselves superior to the old established varieties, and lack the reputation of the former.

It is possible to find new varieties, I suppose, that will in time make their reputation. Moore's Early, for instance, is raised in the South for the early market, and has a good sale. This is due to the fact that the grape can be raised at such an early period that it reaches market before there is little or no competition. The quality which sells it is that of earliness. When a grape is found that will ripen a week or two earlier than this, it will pay to raise it for market, or if one can find a market for it at present, there will be commercial demand for it that will make it profitable to raise.

We have too many grapes recommended now. They are recommended because somebody has found pleasure in raising a few. They are excellent for household use, and I would advise every grower to raise a few of every good variety known. But do not plant them for commercial purposes. As good as or a little superior to Concord or Niagara will not do. They must be away and above superior to these to command commercial attention. Until we find a grape that can command this favorable position, my advice would be to stick to the old, well-known varieties. They will make more profit for you in the end than all the so-called new varieties.

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**Pork and Beans and Brown Bread.**

Professor Atwater has been making an special study of the nutritive value and digestion of different foods. He asserts that salt pork takes a higher place in food value than beef, mutton or other meats, and pronounces eggs, fish and oysters as deficient in nutrition, with the exception of salt codfish and salt mackerel. Among the vegetables, beans, turnips and potatoes stand, in the order named, above all others. Of the grains he places corn meal at the head, over more nutritious pound for pound, than salt pork. Wheat flour stands much better than oatmeal, a general belief to the contrary being wrong. It would seem that our forefathers, who made no small part of their living and that of their families upon salt pork, pork and beans, codfish and potato, brown bread or Johnny cake, and cornmeal mush, were wiser than some of the















